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# Campus Update: July/August 1990 v. 2, no. 6

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**Boston  
University  
Medical  
Campus**

# Campus UPDATE

July/August 1990 Vol. 3 No. 6

## Artery-Tunnel Project to target traffic, air-quality problems

An updated study of the Central Artery/Tunnel (CA/T) project, which is intended to improve and expand highway routes I-93 and I-90, indicates the expansion will boost the region's economy and alleviate environmental and traffic problems, according to Access, a Department of Public Works publication.

### Updated study

Final approval of the report, called the Supplemental Environmental Impact Statement (SEIS), is expected this fall, according to CA/T public information officer Holly Sutherland. It contains changes to an original study approved by the Federal Highway Administration in 1985.

The following are the major findings of the SEIS, according to an article in Access:

A significant increase in Boston traffic throughout the '80s has created even more of a need for the project.

The CA/T has been designed to double traffic capacity, both through the city and across the harbor. Traffic will move two to three times more quickly—even during peak hours—than it does now.

Access to Boston and to Logan Airport will improve, and traffic flow through the city also will improve, with the removal of 40,000 cars

**Artery**

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## Medical Center-managed shuttle bus aims to provide better service

To provide better, more reliable service for employees, the Medical Center has taken over the shuttle-bus operation.

"Internal management works better because with an outside contractor we would not know of a problem until we were deep in the middle of it," said Craig Lazenby, director of Facilities Management.

Having an outside contractor had caused problems. At times, drivers would not show up or a bus would be out of service. By having control over the shuttle-bus operation, the Medical Center can prevent many problems from occurring and can alert employees when there will be changes in the shuttle-bus schedule.

"This is a much more reliable system," says John Clift, manager of operations and maintenance.

The shuttle bus provides free transportation between the University Hospital's Atrium Pavilion and C Lot Monday through Friday. It operates from 6:30 a.m. to 9:20 a.m. (last departure from C lot) and from 3:30 p.m. to 6:45 p.m. (last departure from the Atrium Pavilion).

There is also free shuttle bus service between the Atrium Pavilion and Broadway Station, Monday through Friday, 6:30 a.m. to 9:30 a.m. (last departure from Broadway station), and 3:30 p.m. to 6:45 p.m. (last departure from the Atrium Pavilion). □



*Ruth Batson, center, a new trustee of the Carol DiMaiti Stuart Foundation, stands with Carl DiMaiti and Evelyn DiMaiti.*

## Batson named a trustee of Carol DiMaiti Stuart Fund

Ruth M. Batson, an associate professor of psychiatry (community mental health) at BUSM, has been named a trustee of the Carol DiMaiti Stuart Foundation, Inc.

She will serve on a board comprised of two dozen community, business, civic and educational leaders who oversee the foundation, established to provide post-secondary scholarships for the youth of Boston's Mission Hill neighborhood and to fund activities to improve race relations in Boston.

The foundation was established in January by the DiMaiti family as a healing gesture following the murder of Carol DiMaiti Stuart and her infant son, whom Stuart gave birth to while being treated for the fatal gun wound. Over \$463,000 has been received from more than 10,000 individual contributions from 48 states.

"I am in awe of this family and their courage," Batson said. "They have taken such a great tragedy and

turned it into something positive. It's a great privilege to work with this family on behalf of the residents and students of Mission Hill."

A long-time community activist, Batson has spent much of her life in the service of public and private education, dealing mainly with organizational, legislative and legal activities.

She founded METCO (Metropolitan Council for Educational Opportunity), is a former president and execu-

**Batson**

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**Chill out in  
August...**



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## PROFILE

## Munroe liked BU from Day One: For one day's work, five days' pay

Jim Munroe, manager of custodial services for the Medical Campus, showed up for only one day of work during his first week as a custodian at the Medical Campus in February 1978. Twelve years later, the man who has worked himself into a management position, shows no signs of having suffered any consequences.

The blizzard of 1978 not only forced Munroe to stay at home in Watertown, but also caused the entire University to shut down, since the plant lost

at the thought of not being able to get to a job, and therefore a paycheck.

Munroe took to his new job quickly, striking up friendships with numerous researchers, doctors, staff and students who make up the School of Medicine. Now situated in the Facilities Management offices on the seventh floor of the Robinson building, he speaks fondly of his days of custodial work in the halls, offices and laboratories.

"I made a lot of friends with the doctors," he said. "I'd be in there asking about their experiments. They seemed to enjoy talking about them. There probably aren't a lot of people asking about their specific research," he said, since the other researchers are so involved in their own work.

In those early years, Munroe held side jobs cleaning glasswear in the pathology and physiology departments at the school. He became so friendly with the researchers in the physiology department, such as William J. Lehman, Ph.D., James F. Head, Ph.D. and Judith D. Saide, Ph.D., that he joined the department's softball team.

His circle expanded when he was promoted to senior custodian and moved to the first floor of the Instructional building, where he worked



**Jim Munroe, custodial manager for the Medical Campus, speaks fondly of the researchers, staff and students he's served.**

***"Dr. Sandson is such a great guy to work for. He has such a great work ethic."***

electricity. (At the order of Governor Michael S. Dukakis, the few who did have to come to work in the wake of that storm had to have written and personalized credentials in order to get past state police roadblocks.—Editor.)

had four days paid vacation," he recalled with a smile. Formerly a self-employed custodian, Munroe was particularly appreciative of the snow-day pay. Gone were the days of worrying about benefits and cringing

for John I. Sandson, M.D., the dean at the time, and William F. McNary, Jr., Ph.D., the associate dean of student affairs. "I got very friendly with both," he said, "and chummy with the students. I'd get cards and letters from (the students) even after they'd left."

"I was very happy with what I was doing," he said. "Dr. Sandson is such a great guy to work for. He has such a great work ethic." Knowing that Dr. Sandson would be in his office by 6 a.m. each morning, Munroe would arrive by 5 a.m. to clean his office. "I always had coffee waiting for him," he recalled.

Recognized for his superior performance as a senior custodian, Munroe was

promoted to manager of custodial services in 1988.

He still begins his work day early, and still starts it in the halls with his team of custodians. He meets with the head custodian of the night shift at 6 a.m. to get updated on the work done and to learn of any problems that may have arisen.

Munroe said he considers the custodians' job to be one of serving students, faculty and staff. He takes this mission seriously, in part because he likes the community he serves. "I enjoy the people I work with and the people I work for, particularly the researchers and the students," he said. "I

**Munroe**

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## Artery

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from local streets. Once the project is completed, the public will reap more transportation benefits than it would have under the original environmental impact statement (EIS).

The creation of a new system of occupancy vehicle lanes in and out of South Station will help improve regional transit. In addition, the Massachusetts Bay Transit Authority will expand throughout the decade, offering increased

commuter-rail expansion and commuter boats. Several T stations also will be upgraded.

## Reduced emissions

Air quality in the city will be improved dramatically, reducing carbon-monoxide emissions by 22 percent.

The fate of 9.3 million cubic yards of excavation fill from the project remains undetermined. The state wanted to dispose of the fill on Spectacle Island, increasing its size and turning it into a park. The En-

vironmental Protection Agency turned down the proposal, however, and criticized the state for not looking for alternative sites.

One hundred and fifty acres of new green space and park land in the city and in Boston Harbor will be created.

Approximately 15,000 new jobs a year will be created during construction. The projected long-term benefits by the year 2010 will help businesses add 20,000 new jobs, \$2 billion to total sales and \$169

million per year to the tourism industry.

Neighborhoods, commuters and the environment will be less disrupted during the construction phase than was predicted in the original EIS. A mitigation manager has developed a wide variety of programs, which, among other concerns, address commuter information and communication, noise monitoring and rodent control issues. □



## PURCHASING RECORD:

### New computerized purchasing form is 'a step in the right direction'

The new purchasing confirmation form, which the Boston University Medical Campus began using in May, is a "step in the right direction," says Director of Purchasing Dick Bradshaw.

The new computerized form provides several advantages: It provides a more detailed report, it confirms purchases sooner and it can be distributed more quickly than the previous confirmation form.

"The computerized forms are a better way of keeping a

record of exactly what was purchased and which accounts were charged," notes Bradshaw.

In the past, he explains, when a Medical Campus department submitted a requisition form, the confirmation of the purchase simply would be the yellow copy of the purchase order.

Beginning in May, the Purchasing Department began distributing the computerized confirmation forms on a weekly basis. □

## Scoop up some fun at ice cream social, Aug. 22

Medical Center employees and students can satisfy their ice-cream appetites on Wednesday, Aug. 22, at the Medical Center's ninth annual Ice Cream Social.

The ice-cream scoop-a-thon gives employees an opportunity to cool off with their coworkers while enjoying summer skies and the sounds of a live band. This year's entertainment will be provided by "Urban Renewal," an eight-piece band performing a soulful blend of reggae, Calypso and West Indian music.

Painters' caps will be given as gifts to all BUMC employees.

Co-sponsored by the Medical Campus Office of Personnel and the University Hospital's Human Resources Department, this year's social will take place from noon to 4 p.m. on the Talbot Green. The rain date is Thursday, Aug. 23. Employees will receive tickets for their free sundaes through their Mail Code coordinators a week prior to the event. □

## Quality, service key goals for new Chequers manager

He's cooked for presidents, royalty, and actors, and now he serves you, diners in the School of Medicine's Chequers cafeteria and the Goldman School's Rite Bite Cafe.

Meet Brian Gillis, 32, the new manager of the two dining facilities, who began his job on June 23, following three years of work as a food manager on the Charles River campus.

Gillis, who comes to the Medical Campus with a background as a chef in resorts and restaurants, as well as a food manager, said he is determined to improve the quality of the offerings and service in the cafeterias and of the catering service.

He knows that performance counts, having personally prepared a meal for former President Ronald Reagan and his entourage in the Oak Room of the Plaza Hotel in New York, and having performed similar services for Queen Beatrice of the Netherlands at the Governor's Mansion in Albany, New York. Then Governor Hugh L. Carey and his wife hosted the dinner.

While his new job finds him more concerned with



*Brian Gillis says he's determined to make the quality of food and service at Chequers and the Rite Bite Cafe second to none.*

pizzas, pastas and pastries than duck à l'orange and beef tenderloin, Gillis speaks with gusto about his plans for improving the quality and variety of the food, as well as the speed with which it is offered.

He was quick to tackle the sweets situation, gussying up the Chequers cookie not only by enlarging it, but by stuffing it full of M&Ms or chocolate chips. With more health-oriented intentions, Gillis hopes to implement ARA's Allegro and Pasta program soon, whereby

15 different pastas and sauces are served on a rotating basis, three each day.

He is considering serving a "pizza of the day" to supplement the daily cheese and pepperoni pizza offerings, and he expects to offer more vegetable items, such as tofu and hummus, by the end of the summer.

Gillis said he's received complaints that there is too much red meat in the stir-fry offerings, and that consequently he is using other ingredients, such as shrimp, as well.

He plans to provide a health-education menu that will inform diners about the dietetic quality of the foods offered in the two cafeterias. A dietician will post the information. Currently, there is a general-interest health bulletin board just outside the entrance into the Chequers cafeteria and in the Rite Bite cafeteria.

Gillis also plans to have a suggestion box, but said that, in the meantime, people can approach him with comments in the cafeteria or in his office across the hall from Chequers. He encourages people with questions, as well as anyone who would like to hire his service for catering, to call extensions x 4153 or 4146.

Before assuming his new position, Gillis worked for Boston University as the temporary director of food service for the Chelsea public school system, and, before that, as production manager for the Towers Hall dining room. □



## Dental School employees tempt their sweet teeth at summer picnic

Faculty and staff of the Goldman School of Graduate Dentistry and their families recently enjoyed sun, fun and some tempting homemade desserts at the school's third annual summer picnic held June 24 at Mount Ida Junior College in Newton. Coordinated by the School of Graduate Dentistry's Faculty/Staff Committee, the all-day picnic featured a one- and two-mile fun run, swimming, volleyball, a cook-out, face painting for the kids and a "Just Desserts" contest.

Richard Rosen, D.D.S., an assistant clinical professor in prosthodontics, beat out 16 other contest entries with his long-time family recipe for layered fruit cheesecake. The desserts were judged on the basis of originality, taste, decoration and freshness.

Rosen's reward for his

first-place entry was dinner for two at Aujourd'hui in the Four Seasons Hotel. The runners up were: Pat Westwater, a clinical instructor in Dental Care Management, brunch for two at Cafe Fleuri; Celeste Kong, D.M.D., an assistant professor in prosthodontics, brunch for two at the Spinaker; Tina Frassica, an administrative assistant in prosthodontics, a \$20 gift certificate for Mr. Music in Allston; Fran Grossman, a dental ceramist, two CDs from WBOS radio; and David Chemel, D.M.D., an assistant clinical professor in endodontics, two mugs from WBOS radio.

The "Just Desserts" event was coordinated by Frassica and Zhimon Jacobson, D.D.S., D.M.D., a clinical director of postdoctoral prosthodontics. □

### Batson

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tive director of the Museum of Afro-American History, and currently serves as a board member.

Batson has taught at Cambridge College, Lesley College, ABCD/Bunker Hill Community College, Tufts University and Wellesley College, among others.

Donations to the foundation should be sent in care of the Shawmut Bank, the Carol DiMaiti Stuart Foundation, P.O. Box 11029, Boston, MA 02211. □

### Munroe

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enjoy their idiosyncracies. We do have some madcap scientists here at the university."

His responsibilities have grown with his titles. He oversees a custodial staff of 40 people and is also responsible for promoting job safety

for his crew, and providing quality custodial service.

The custodians' responsibilities extend beyond maintaining the cleanliness of hallways, classrooms and laboratories. They are responsible for helping set up the many social events and meetings held in the Hiebert lounge on the 14th floor of the School, and they help students set up cookouts, are responsible for pest control, and administer the campus recycling program.

"There aren't too many times I go home bored," Munroe said. □

**Editor's note:** Campus Update occasionally will profile a University employee whose experience on the Medical Campus may be of interest to other staff.

## Rosen's Layered Fruit Cheesecake



### Crust

2 cups graham cracker crumbs  
5 tbs. melted butter  
2 tbs. sugar

Mix together and press firmly on bottom and sides of 9-inch springform pan. Bake at 350 degrees for five minutes and cool.

### First layer

24 oz. cream cheese (softened)  
3/4 cup sugar  
3 eggs  
2 tsp. vanilla  
1/4 cup fresh lemon juice (optional)

Beat cream cheese until creamy. Add sugar and blend. Beat in eggs one at a time. If you like a tart cream-cheese taste, add lemon juice. Add vanilla and blend well. Pour into crust. Bake 45 minutes at 350 degrees.

### Second layer

2 cups sour cream  
3 tbs. sugar  
1 tsp. vanilla

Blend. When first layer is done, carefully pour on top and bake for 16 to 20 minutes. Turn oven off, leave door slightly ajar, and leave cake in oven for 45 minutes to an hour. Cool on wire rack. Top with your favorite fruit, or try the glaze and fruit layer.

### Glaze and fruit layer

1/3 cup sugar  
1 1/2 tbsp. flour  
1/4 tsp. salt  
1/4 cup water  
1/3 cup lemon juice  
1 egg yoke  
1 tbsp. butter

Combine water, lemon juice and yoke in small bowl. Combine sugar, flour and salt in medium saucepan. Add liquid to sugar mixture and cook over low heat, stirring constantly until slightly thickened and boiling. Add butter and remove from stove. When almost cool, spread over top of cake. Add fruit of choice as topping. Chill overnight before removing sides of pan.

*Tip: Cut cake with wire or dental floss before adding fruit. It is best to cut the cake and add the fruit after it has chilled.*

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